Open pound cake and set aside. Melt butter or oil or fat in a mess can. Add broken pieces of chocolate and continue cooking until melted. Do not overcook. Add milk to make a smooth and creamy consistency. Pour the chocolate mixture over the pound cake and allow to set til icing is firm. Candles are optional.

If butter or oil or fat is not available, it is best to make the icing with just the

milk.

*This is from your Basic C-Ration

DATE PUDDING WITH FRUIT SAUCE

*One can date pudding

Two spoons butter or oil or fat

*Two spoons flour

*One can jam

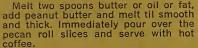
*One can fruit salad

Melt butter or oil or fat and add flour and cook until smooth. Add juices from fruit cocktail and jam. Continue cooking until sauce is thick and smooth. Add the pieces of fruit and a few drops of lemon juice, if available. Pour the hot sauce over the date pudding and serve. *This is from your Basic C-Ration

PECAN CAKE ROLL WITH PEANUT BUTTER SAUCE

*One can pecan cake roll
Four spoons butter or oil or fat
*One can peanut butter
Two spoons butter or oil or fat

Slice cake roll, fry slices in the four spoons of butter or oil or fat and, when crisp, put to one side. Cover each slice with the following sauce:



*This is from your Basic C-Ration

BISCUITS AND TEA

Some C-Ration Units contain sweet biscuits or cookies, and these appear to be the real thing. No self respecting teetotaler will turn them down. Save them—you never know when an Englishman may drop in for high tea.

When alone, away from fox hole, company headquarters and with no time to follow even the simplest of these recipes, open your can of C-Ration, eat it cold and thank God you're an American.



Original Idea by BGen.W. S. McIlhenny, as a result of letters from G.I.'s in Viet Nam asking for tasty recipe ideas.

Recipes and Text by Christopher Blake, well-known gourmet/playwright and War II G.I.

Cartoons and Illustrations by Fred Rhoads, author of the famous "Gismo" and "Eight Ball" series in LEATHER-NECK.